

J. Graham's Café

LUNCH

We offer 2 hour complimentary valet parking while dining in J. Graham's Cafe.

FROM THE GARDEN

KALE SALAD* \$12

Baby Kale, Grapes, Manchego, Avocado
Marcona Almonds, Green Goddess Dressing
*with Grilled Chicken Breast \$15
*with Seared Salmon \$16

GREEK SALAD

WITH GRILLED SHRIMP \$15

Grilled Shrimp, Vine Ripe Tomatoes
Red Onion, Kalamata Olives, Cucumbers
Feta Cheese, Cubanelle Peppers
Sweet Bell Pepper, Avocado
Red Wine Vinaigrette

SOUTHWEST GRILLED CHICKEN SALAD \$13

Grilled Breast of Free Range Chicken
Crisp Romaine Lettuce, Black Beans, Roasted
Corn, Avocado, Tomatoes
Queso Fresco, Crispy Tortilla Strips
Southwest Ranch Dressing

COBB SALAD \$15

Romaine and Mesclun Lettuce Blend
Blue Cheese, Tomato, Avocado
Hard Cooked Eggs, Bacon
Grilled Chicken
Choice of: Ranch, Blue Cheese or
Lemon Vinaigrette Dressing

CLASSIC CAESAR SALAD* \$10

Young Romaine Hearts
Parmesan Cheese, Croutons, Caesar Dressing
*with Grilled Chicken Breast \$16
*with Seared Salmon \$17

SOUP OF THE DAY \$6

EGG WHITE FRITTATA* \$15

Spinach, Tomato and Swiss Cheese
Fruit Garnish, Choice of Toast

PORTABELLA MUSHROOM SANDWICH \$12

Grilled Marinated Portabella Mushroom
Roasted Red Pepper, Grilled Onions
Arugula, Basil & Garlic Mayonnaise
on a Toasted Bun

SMOKED BOURBON HUMMUS \$13

Crudité, Pita Bread

BEVERAGES

Soft Drinks or Iced Tea	\$4
Fruit Smoothie	\$6
Coffee	\$4
Cappuccino	\$5
Espresso	\$5
S. Pellegrino Sparkling Water	\$6
Fiji Still Water	\$4



THE *original* HOT BROWN \$20

Roasted Turkey Breast on Toast
Points, Mornay Sauce
Pecorino Romano Cheese
Tomatoes and Bacon
Baked to Perfection!

A Louisville legend, invented here at
The Brown Hotel in 1926!
The Hot Brown...a Louisville tradition
with worldwide appeal has been
featured in: *The New York Times*
The Wall Street Journal
Southern Living Magazine
The Los Angeles Times
NBC's Today Show, ABC News
with Diane Sawyer, and
Travel Channel's Man v. Food
as well as being a regular entry in many
of the finest cookbooks.

(Please allow 20 minutes to prepare)

SPECIALTY COCKTAILS

AL'S SMASH \$13

Rittenhouse Rye
Mint, PAMA Liqueur, Agave Nectar

KENTUCKY DERBY \$12

Bulleit Bourbon, Sorghum Syrup
Pink Grapefruit Juice

BROWN MANHATTAN \$14

Larceny Bourbon
Sweet Vermouth, Orange Bitters
Bourbon Cherries

DESSERTS

DERBY PIE \$8

The Original - Kern's Kitchen since 1968
Walnut and Chocolate Chip Pie

BREAD PUDDING \$8

Bourbon Caramel Sauce
Whipped Cream and Citrus Tuile

FLOURLESS CHOCOLATE CAKE \$8

Dark Chocolate Cake
with Berry Compote
and Raspberry Coulis

CRÈME BRÛLÉE \$8

Vanilla Bean Chantilly Cream
Fire Roasted Sugar Crust

ICE CREAM \$6

Vanilla or Chocolate

Sunday Brunch

\$32

10:00am - 1:30pm

Entrée of the Week, Smoked Salmon
Assortment of Salads, Omelette Station
Scrambled Eggs, Bacon, Sausage
Fresh Cut Fruit, Oatmeal, Cold Cereal
Decadent Dessert Display
Freshly Brewed Coffee, Tea or Soda

J. GRAHAM'S FAVORITES

Choice of: *Homemade French Fries*
Sweet Potato Tots or Grilled Vegetables

BOURBON BARBECUED

PORK LOIN SANDWICH \$14

Slow Roasted Shaved Pork Loin
Original Bourbon Barbecue Sauce
Smoked Gouda, Cabbage Slaw
Dill Pickle on a Toasted Bun

FLAT IRON STEAK \$15

Grilled 8 oz. Flat Iron Steak
Sautéed Fingerling Potatoes
Vegetable of the Day

BLUEGRASS B.L.T. \$12

Maple Bourbon Glazed Bacon
Fried Green Tomato, Butter Lettuce
Brioche Toast

TURKEY CLUB \$13

Turkey, Bacon, Mixed Greens
Vine Ripe Tomato
Toasted Buttery Brioche Bread

HALF TURKEY CLUB

with Soup of the Day \$12

CLASSIC HAMBURGER* \$16

10 oz. Grilled Angus Beef, Bacon
Lettuce, Tomato, Onion, Pickle
Choice of: American, Cheddar
Pepper Jack, Swiss or Blue Cheese

ROASTED CHICKEN SANDWICH \$14

Grilled Chicken Breast
Bourbon Balsamic Reduction
Mozzarella, Arugula, Tomato

CAVATAPPI PASTA \$14

Roasted Garlic Cream Sauce
Asparagus, Basil
Cherry Tomatoes

*with Grilled Chicken Breast \$18

*with Grilled Shrimp \$23

LOBSTER "MAC AND CHEESE" \$16

Maine Lobster, Cavatappi Pasta, Truffle Oil
Local Aged Kenny's Cheddar

GIFT CARD *Remember Someone Special*

Available for J. Graham's Café, English Grill, Shop at the Brown and Guest Rooms in The Brown Hotel.
Available online and at the Hotel Front Desk.



Chef De Cuisine - Arkan Bajalani

*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.